

## LAWYER CONDUCTS HIS OWN DEFENSE IN DIVORCE SUIT

Cross-Examining Wife, Court  
Disapproves of Combined  
Attorney-Defendant.

WHITE PLAINS, N. Y., Nov. 25.—  
Samuel H. Kunatlich, a lawyer of No. 58  
Bible House, New York City, de-  
fended in person the suit for separation  
brought against him by his wife,  
Mrs. Charlotte F. Kunatlich of No. 38  
Gramatan Avenue, Mount Vernon, be-  
fore Supreme Court Justice Tompkins  
at White Plains yesterday. He had  
several verbal tiffs with her.

The couple have been married  
fifteen years and have two children.  
Mrs. Kunatlich said her husband had  
punched her twice, and that on Feb.  
18 he struck her in the mouth. The  
defendant denied the charges and  
blamed his father-in-law and mother-  
in-law, who came to live in his home,  
for his troubles.

Justice Tompkins remarked: "I  
don't think it is proper for a defend-  
ant to act as his own lawyer in a  
case where his wife is suing him."

"Did your husband have any ces-  
sive habits except keeping an  
auto?" the defendant asked his wife.

"Oh, yes, smoking and drinking."  
"Was he ever drunk?"

"No, you carried it very well, and  
you had to have liquor and cigars for  
every one that came around. You  
even had to go to Canada to get  
liquor," said Mrs. Kunatlich.

Wolfe Homing, father of the plain-  
tiff, testified that his daughter had  
been struck by her husband on sev-  
eral occasions; that he swore at her  
as well as at his father-in-law.

**NO FLOWERS, NO MUSIC,  
NO TEARS WRITES SUICIDE**

Chemist Willa Hiss, Asks to "Some"  
Underwriter.

Seated at a table in his two-room  
apartment in the basement of No. 11  
East 25th Street, William H. Brawley,  
sixty-six, a chemist, was found dead  
from cyanide of potassium last night.  
Brawley left three notes, two of which  
were sealed and addressed to tenants of  
the building. A third note lay on the  
table and said: "Don't weep for me.  
No flowers or music. Please send my  
body to an undertaker who will cremate  
it and keep the ashes."

**AUGUST GRAF IS NOW  
HOBOKEN POSTMASTER**

Takes Full Charge of Office on  
Notice of Appointment.

August Graf, Acting Postmaster at  
Hoboken since the resignation of Adolph  
Lankering last April, assumed full  
charge of the post office yesterday, fol-  
lowing receipt of word of his appoint-  
ment by President Harding.

Postmaster Graf formerly was Presi-  
dent of the Terminal Realty Company  
of Hoboken. During the war he was  
active in German and Austrian relief  
work.

## Borden's CHOCOLATE MALTED MILK

ALL OF THE  
Nourishment  
and food value of  
malted milk—but  
a delicious choc-  
olate flavor, too.



## Oyster Stew on a Wintry Night

The "last little something"  
that brings it right up to  
the mark is a dash of

**Eddys'  
Sauce**  
MADE IN U. S. A.

At grocers and Delicatessen Stores  
E. P. Richey, 327 Spring St., N. Y.

## Phillip, the Profiteering Barber, Escapes Homestead, N. J., Patrons

Tonsorialist's Deft Razoring Necessitates Frequent  
Shaves—Customers Enlist Police, Alas! Too Late.

There is enough facial foliage in Homestead, N. J., to engage the artistry  
of two barbers, but to-day finds that community stricken to a single  
wielder of razor and clippers. Until to-day there were two, and the click  
of their instruments could be heard afar, but one made off under the  
cover of darkness, leaving nothing but a bad memory and a sign on his  
shop door, "Under New Management."

The inhabitants of Homestead would  
pursue this fleeing barber, they say,  
if they could find a single statute cov-  
ering profiteering in whiskers. Be-  
cause that's what they have against  
him, according to the testimony of  
numerous erstwhile patrons.

Phillip Augustino is the barber's  
name, and he had a shop in Hill  
Street. Whiskers grew with unusual  
rapidity in Homestead, by all ac-  
counts, and Augustino achieved many  
customers. But they soon made a  
discovery. Although Augustino went  
through all the usual motions of shav-  
ing his patrons, powdered and scented  
them afterward, and bowed them  
courteously from his shop, they found  
that no sooner were they out of the  
chair than they needed another shave.

By the time they reached home their  
beards were about to curl.  
It was a puzzle to the populace, and  
several of the men folk, gathered  
about the cracker barrel in a neigh-  
boring grocery, declared that either  
they had not been shaved at all or

that Augustino had, immediately  
after playing his razor, given them an  
application of extra-rapid hair  
growth.

In Homestead the police are the  
ones to whom the community goes  
with its troubles, so several of Au-  
gustino's whisker-bearing patrons  
hied themselves thither and made  
their complaint. They brought their  
whiskers and exhibited them in proof  
that something was wrong. The police  
suggested that the statutes be con-  
sulted, but there was nothing there  
about profiteering barbers.

Patrolman Hansen was delegated by  
his chief to sample Augustino's art,  
and his experience was like unto that  
of all the others. There was a great  
fountain of razor, but the beard re-  
mained. That was last evening. The  
patrons felt sure their case had been  
proved. They would wait until to-  
day and then do something. But  
when they went to Augustino's early  
this morning, the barber had flown.  
Now there's a queue at the other  
shop.

## PARK BENJAMIN'S SON TO BECOME AN ACTOR

Will Follow Caruso's Advice and  
Go on the Stage.

Romeo Park Benjamin, one of the  
group of Benjamin children cut off  
with \$1 each by the will of Park Ben-  
jamin, is to go on the professional  
stage.  
Because of the disapproval of their  
father, which sprang out of the mar-  
riage of his daughter Dorothy to  
Enrico Caruso, the Benjamin children  
have been left to their own resources  
for several years in spite of the large  
family fortune.

Up to the time of his death Caruso  
had urged young Benjamin to adopt  
the professional stage as a career.

Mr. Benjamin, who spent the sum-  
mer in Provincetown, Mass., and  
there became a warm personal friend  
of Eugene O'Neill, the playwright, is  
expected to appear in an O'Neill play  
this winter.

## CREW SENT FOR TYPHUS TEST TO QUARANTINE

Five Cases of Illness on Trans-  
Steamer Seem to Be Plague.

In the belief that five cases at first  
diagnosed as typhoid are in reality  
typhus, the crew of the Nigroestina, a  
steamship from Aden, Arabia,  
has been sent to Hoffman Island. One  
of the crew died Sunday morning and  
four others are in Long Island Hos-  
pital.

The steamer left the Persian Gulf  
thirty-five days ago. Dr. Copeland  
has since learned, and coventress days  
before reaching here, touched at Al-  
giers and Port Said, where several  
sick members of the crew were sent  
ashore.

## STALLIONS BATTLE ON BOAT FROM ARGENTINA

Black and Bay in Mortal Combat  
As Crew Looks On.

A mortal combat between two stall-  
ions culminated the ship's company of  
the steamer Marigold, which arrived at  
Port Newark, N. J., to-day from  
Buenos Ayres. The animals, part of a  
large shipment, were placed below decks  
in adjoining stalls. One was a black,  
the other a bay, and each of quick tem-  
per.

The battle began soon after the  
Marigold left Argentina and within a  
few minutes the horses had broken  
down the plank separating them and  
were at it, teeth and hoofs. The crew  
did its best to get the animals apart,  
but there was too much danger in the  
flying heels.

The black had the better of it from  
the start and when the bay went down  
Buck Rainer, one of the crew, formerly  
a cowboy, made a lariat and caught  
the black by the forelegs and threw  
him. This terminated the fight, but the  
bay died within a few hours.

## Eatmor Cranberries

If anything is delicious—it is  
Cranberry Meringue Pie

Here is the recipe:

One and one-half cups sugar, two cups cranberries, one-half cup cold  
water, one tablespoon flour, two eggs, one tablespoon butter, one-  
half teaspoon vanilla, two tablespoons powdered sugar.  
Cook sugar and water to a syrup; add the cranberries. Cook until  
the berries have popped. Cool a little. Mix smoothly in a bowl  
the flour and yolk of the eggs; add three tablespoons of the juice of  
the cranberries; add this to the berries and simmer for three  
minutes. Stir in butter and vanilla and set aside to cool. Turn  
filling into deep pie crust previously baked; cover with meringue  
made from stiffly beaten whites of eggs and powdered sugar.  
Place in cool oven to set and slightly brown the meringue.

There is a real difference in Cranberries.  
Insist on getting "Eatmor" brand.



## Fresh cakes for tea— made while the water boils

### A dozen desserts

you can make  
with Pat-A-Cake  
in two minutes

- Loaf cake
- Luscious layer cake  
(chocolate, caramel, cocoa-  
nut or orange icing)
- Nut cake
- Banana and orange  
cake
- Apple cake
- Lemon loaf cake
- Sugar cakes
- Cottage puddings
- Shortcake with fruit  
sauce
- Raisin cup cakes
- Sweet muffins
- Poppy-seed cookies

THERE'S nothing nicer for tea  
than new, fresh cakes. Appetizing,  
fragrant, fresh from the oven—a  
fitting companion to "the cup  
that cheers."

Now comes a remarkable cake flour—to  
make baking as easy as brewing a pot of tea!  
Just add a cup of water to a package of  
Pat-A-Cake—bake for two minutes—and  
the trick is done. No more worry and mess  
in the kitchen. No more creaming of butter  
and sugar or whipping of eggs.

Science has done all that for you.

### Finest ingredients

Down in the heart of the beautiful Mary-  
land farm lands is the big Gambrill Mill.  
From the surrounding country it gets the  
best of dairy products. There they are  
made into powder form and mixed with the  
materials necessary for the perfect cake.

All the ingredients are fresher, more  
wholesome and sweet, than anything you  
can buy in town. And they are uniform in  
quality. There is no longer a chance for one  
tainted egg to spoil your batter and the milk  
won't "turn" so you "can't have cake today."

Any good housekeeper can make a cake  
as good as Pat-A-Cake—if she has as good

materials and takes loads of time about it.  
But no one makes a good cake more easily  
than the Pat-A-Cake user.

Packaged cake, made in loaves by the  
thousand and kept fresh on grocer's shelves  
by artificial means, can't compare with a  
Pat-A-Cake right out of your own oven.  
And it can be made up in any one of a dozen  
forms of tempting delicacy.

### Approved by experts

Good Housekeeping Institute, the Mod-  
ern Friscilla Proving Plant, and the New  
York Tribune Institute have all used and  
tested Pat-A-Cake thoroughly. It has a  
certificate of merit from each.

Economy is the watchword in every  
kitchen these days. Pat-A-Cake helps make  
it true. All the materials you would have to  
buy, to make as many cookies or as large a  
cake as you get from one package of Pat-A-  
Cake, would cost 57c. Pat-A-Cake costs 25c.

The hermetically sealed Pat-A-Cake  
carton brings the best of the farm right  
into your kitchen. It's your guarantee  
of perfection for every cake baked.



NOTE: Every  
package of PAT-  
A-CAKE is now  
protected by  
sealed waxed  
wrapper.

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New York Office: 105 Hudson Street. Phone: Walker 6076

## PAT-A-CAKE PREPARED CAKE FLOUR

"Add nothing but water"

### Thanksgiving 1922

**OYSTER COCKTAIL**  
Small oysters, served very cold, with a sauce made of two  
parts catsup and one part Lea & Perrins' Sauce.

**CELERY - OLIVES**

**STRAINED CHICKEN GUMBO**  
With tender young onions, green peppers, okra, seasoned  
with Lea & Perrins' Sauce.

**BOILED COD**  
Served with a creamy white dressing made appetizing with  
Lea & Perrins' Sauce.

**ROAST TURKEY**  
Make a stuffing of chopped chestnuts, bread crumbs and  
sausage meat seasoned with a tablespoonful of  
Lea & Perrins' Sauce and giblet gravy with  
a teaspoonful of Lea & Perrins' Sauce.

**GREEN PEAS - CRANBERRY SAUCE**  
**CAULIFLOWER - GRILLED SWEETS**

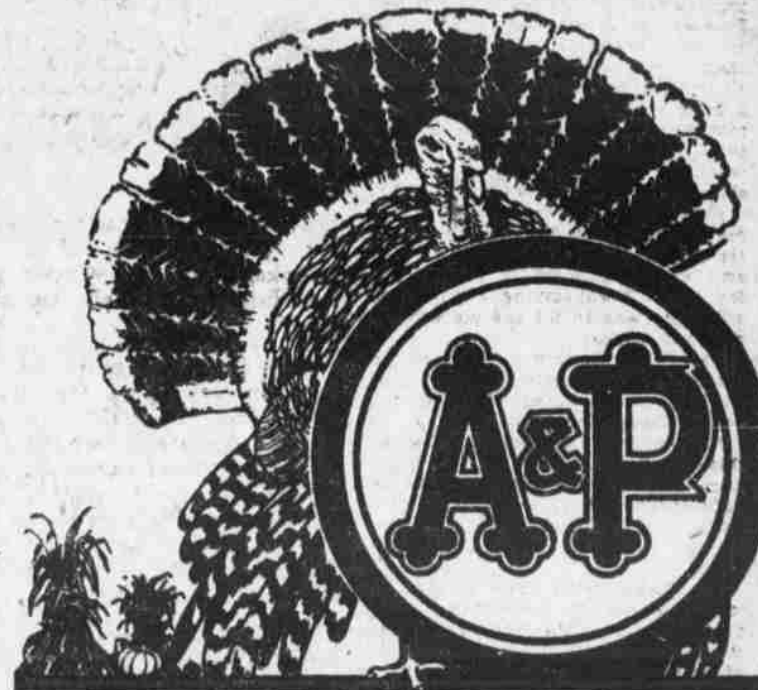
**CHOPPED COMBINATION SALAD**  
Lettuce, celery, green peppers, carrots. Serve with a dressing  
of olive oil, tarragon vinegar, a bit of sugar  
and Lea & Perrins' Sauce.

**PUMPKIN PIE**

**CHEESE**  
Worked into a paste with butter,  
seasoned with Lea & Perrins' Sauce  
and served with toasted crackers.

**COFFEE**

**ALMONDS**  
**WALNUTS**



Thanksgiving Candy Suggestions		
GORHAM (Flushing Package)	lb	49 <sup>c</sup>
Assorted Chocolates	box	
GORHAM Assorted Milk Chocolates	lb	59 <sup>c</sup>
	box	
Gorham's Whipped Creams	35 <sup>c</sup>	High Grade Assorted CHOCOLATES
Choc. Cov. Ass. lb box		per lb 39 <sup>c</sup>
<b>Brilliant Mixed Hard Candies</b>		
Sparkling Assortment of FRUIT FILLED and HARD GOODIES		
	lb	29 <sup>c</sup>
Peppermint Beauties lb	37 <sup>c</sup>	Stuffed Dainties lb
Peppermint Cream filled crispy Peppermint Jackets		Assorted Fruit and Nut Filled
<b>BABYLAND or TART MIXTURES</b>		
Assortments of fancy shaped hard candies One sweet—the other with a tart tang.		
	lb	37 <sup>c</sup>
A & P Almond Bars	5 <sup>c</sup>	A & P Milk Chocolate
Milk chocolate and plenty of Almonds.		Delicious
	cake	9 <sup>c</sup>
<b>Silver Strings</b>	lb	37 <sup>c</sup>
(Chocolate Filled Straws)		
<b>Chocolate Cream Drops</b>	lb	23 <sup>c</sup>

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Over 7000 stores in the U.S.A.

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